

AMENDMENTS TO THE SPECIFICATION

Please replace the first full paragraph of page 3, beginning at line 4, and ending on line 9, with the following amended paragraph:

- - - Further, since ~~savory favor and ingredient in peculiarity is vaporized~~ savory flavor ingredients (e.g. various seasonings, flavors) have been known to vaporize on heating when flavor such as sesame oil is added, it is necessary that another process, a kind of mixing manipulation by adding again flavor like sesame oil to a processed material after the processed material is collected in a collection container to maintain a taste of the processed food, should be applied for preventing vaporization. - - -

Please replace the first full paragraph of page 4, beginning at line 15 and ending at line 19, with the following amended paragraph:

- - - Therefore, according to the above roaster, the problem in the conventional roaster ~~that parts of condiment in the roasting container are lengthened to stick to the roasting container, and burned and thus flavor or taste of flavor is vaporized to vanish when heating is applied, is~~ completely solved. That is, the above roaster avoids cooking and seasoning simultaneously in the roasting container, thereby preventing seasoning and flavor from sticking to the inner wall of the roasting container, food from being burned, and flavor and seasoning from being vaporized. -

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